

ROMANTIK HOTEL & RESTAURANT

Schwarzer
I N N S B R U C K
Adler 
★★★★ SUPERIOR



Feast menus for festivities 2012

Kaiserjägerstrasse 2; 6020 Innsbruck
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Menu 1

Spiced broth
with chive fritters

In hay of alpine meadow
prime boiled beef-medium rare
with brussels sprouts
and carrot-potato cake

Nougat dumpling
coated in pistachio nuts
with sorbet

€ 28,50

Menu 2

Parma ham turnover
Stuffed with "buffalo" mozzarella
and vegetables

Pork fillet coated in bread paste
on thyme sauce,
creamy savoy
and young carrots

Iced „Baileys“ coffee
with whipped cardamom cream

€ 30,50

Menu 3

Carpaccio of Austrian beef
with parmesan and rocket

Cream soup
of coconut and cauliflower
with Scottish salmon

Bio-chicken roll
on tomato risotto
and green asparagus

Chocolate mousse of two kinds
with warm Burgundian cherries

€ 33,-

Menu 4

Lamb's lettuce salad with mushrooms
in tomato-basil dressing

Cream soup
of carrots and sesame

Roast sirloin steak
of Tyrolean "Grauvieh" beef
on rocket risotto
and braised tomato

„Sacher“ parfait
with marinated strawberries

€ 33,50

Menu 5 Tyrolean Menu I

Home dried "Vulcano" ham
with Tyrolean dumpling salad

Clear broth
with bacon dumpling
and semolina dumpling

Braised shoulder of Tirolean "Grauvieh" beef
in rosemary gravy
with potato-curd dumpling
and marinated vegetables

" Our Helen"
in white wine poached pear
with chocolate ice-cream and vanilla air

€35,-

Menu 6 Tyrolean Menu II

Medium smoked & grilled trout
on spinach-radish salad
and horse radish cream

Consommé of veal
with potato sponge

Roasted pork chops
on marjoram sauce
with roasted flat potato cakes
and glazed pea pods

Hot & Cold of milk curd
with fruits

€ 36,50

Menu 7

Cubes of pike-perch on orange carpaccio
with fennel and parmesan,
basil oil

Cream soup of yellow peppers

Medium rare veal saddle
on port wine sauce
with sour cream puree
and selected root vegetables

Tiramisu dumplings
with chocolate-coffee sauce and fruits

€ 39,50

Menu 8

Marinated tuna
with avocado, salted lemon
and cucumber-jelly

Pineapple-curry soup
with crispy roll

In „Barolo“ wine marinated beef fillet
with selected vegetables
and cress-potato puree

Melted chocolate cake
with ice-cream and spiced oranges

€ 41,50

Menu 9

Home marinated organic salmon
with ginger-cucumber salad
and wasabi mousse with peanuts

Consommé of vine tomatoes
with basil ravioli, young peas

Rocket-litchi sorbet

Roasted medallions of veal and pork fillet
on morel sauce, potato gratin,
grilled green squash

Crème brûlée with Tonka bean mousse

€ 44,50

Menu 10

Smoked quail breast
with pear carpaccio
and sheep's milk cheese

Lobster cream soup with seafood ravioli

Halibut supreme coated with tomato crust
and pearl barley with chive

Veal fillet coated in parsley
on red wine sauce, Taleggio gratin
and vegetable panache

Milk chocolate slice with ginger bread,
peppered pine-apple
and poppy seed ice-cream

€ 48,50

Menu 11

Variation of goose liver
-Fried – iced – praline-

Essence of ox tail with its tortellini

Hot and Cold "Bloody Mary" with scallop

Rose blossom sorbet

Medium rare venison saddle
with fine venison fillet skewer,
served with baked red cabbage and potato noodles

Praline slice with raspberries and cappuccino ice-cream

€ 53,50

TERMS AND CONDITIONS

This menu variations are not obligatory. If desired you have the possibility to create your own menu for your event. Please pay attention to the following information:

RESERVATION

Please confirm your reservation by mail or fax at least 7 days before the event date. We kindly ask for your understanding that – in case of cancellation – we have to adopt the mentioned cancellation conditions.

NUMBER OF PARTICIPANTS

We request our clients to inform us – at the latest 4 days before your event **by mail of fax** about the accurate number of participants. The number of persons applies for us to be guaranteed and will be charged. (a deviation from 5% under the expected number of participants will certainly not be charged). In the case that there will be higher number of participants as agreed we will charge the current number.

MENU

We kindly ask you to inform us about your menu choice one week before your event by Fax or Mail.

CLOSING TIME

Our closing time is normally at 12.00 p.m., an extension upon consultation is possible.

COUVERT PRICE

Cover:	with bread and spread or butter	€ 2,10
Festive cover:	romantic table decoration with amuse-bouche	€ 3,70
Flower arrangements from		€13,90

CANCELLATION CONDITIONS

Cancellations must be done written, by mail or fax. We kindly ask for your understanding that in case of a cancellation between 7 to 3 days prior to event we have to charge 50 % of the expected amount, min. 1 night and in case of a cancellation 3 days prior to event we have to charge 100 % of the expected amount, min. 1 night.

PAYMENT AND LIABILITY

In case of reservation please transfer 30% of the expected total amount to our account. If desired we send the invoice after your event. We ask you to transfer the money to our account within the next 14 days after receiving the invoice. We accept payment by creditcard or bank card.
The organizer will be liable for the payment of orders made by the participants and for possible damages.

PUBLICATIONS

Advertisements in newspapers and invitations for sale events, which include the name of our hotel, must be approved by the hotel. Otherwise the hotel is entitled to cancel the contract.

PRICES valid until 31.12.2012